

TRENTHAM

La Famiglia

2010 Pinot Grigio

We have produced a select range of wines from Italian varieties which have been grown on the Estate – these wines celebrate our Irish and Italian heritage influencing our grape growing and winemaking – celebrating a "Love for Life".

The Grapes

The variety is a mutation of Pinot Noir and is known as Pinot Grigio in Italy or Pinot Gris in France. The berries of this grape (which produce a white wine) are grey/pink/light purple in colour, ripen mid-season and make many different styles of wine. The Pinot Grigio wines are generally light and display finesse which differs greatly to the ripe and full style of the Pinot Gris of France.

The Vintage

Vintage 2010 came as a relief after the previous two vintages. Warm weather in November stimulated budburst two weeks early in the region and almost all varieties followed suit. With the even temperatures and conditions the vines grew sound, quality fruit and the grapes had a natural range of diverse fruit flavours.

The Winemaking

The Pinot Grigio was harvested on January 20th in the cool of the early morning and transported swiftly to the winery. The fruit was processed quickly and in a reductive manner to minimise oxidation of the delicate fruit flavours. After crushing and gentle pressing, the juice was cold settled and then fermented with a yeast strain selected to enhance the Pinot Grigio natural fruit flavours. Post fermentation the wine was allowed to settle before stabilisation, clarification and bottling in November.

The Wine

A crisp and fresh wine. Floral aromas are supported by stone fruit and subtle yeast characters on the palate layered with mineral acidity.

Analysis

Alcohol:	12.0%
Acid:	5.6 g/l
pH:	3.50
Sweetness:	Dry

The Food

Enjoy this wine chilled with antipasto, seafood, chicken or turkey dishes.

